



# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## BUILDING AND GROUNDS

Y N O A C R

7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?

p .. .. .

8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?

p .. .. .

9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?

.. p .. .. .

*Fail Notes* | 21 CFR 110.20(b)(7) *Provide adequate screening or other protection against pests [Garage door in processing area has a 1 inch gap at the bottom right. Front processing area with a 1 inch gap in the wall. The back storage room with a 1 inch gap in the wall. ]*

## EQUIPMENT AND UTENSILS

Y N O A C R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?

.. p .. .. .

*Fail Notes* | 21 CFR 110.40(a) *Equipment and utensil easily cleanable and maintained properly, installed to allow cleaning. Food contact surfaces non-toxic and durable. [Sterilite non food grade containers are used for fermenting sour dough based bread. Table cloths used for storing bread while cooling before packaging in processing area and back storage room. ]*

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?

p .. .. .

12. Are refrigerator/freezer units equipped with suitable thermometers?

p .. .. .

***This item has Notes. See Footnote 2 at end of questionnaire.***

## SANITARY FACILITIES AND CONTROLS

Y N O A C R

13. Is the water supply from an approved source and adequate in quantity for its intended uses?

p .. .. .

14. Are the water temperatures and pressures maintained at suitable levels for its intended use?

p .. .. .

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?

p .. .. .

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?

.. p .. .. .

*Fail Notes* | 21 CFR 110.37(b)(3) *Plumbing-must not be a source of contamination [Warewashing hand sink is slow to drain. ]*

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?

.. p .. .. .

*Fail Notes* | 21 CFR 110.37(d)(3) *Toilet rooms-provided w/ self-closing doors [Employee unisex restroom has no self closing door. ]*

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?

.. p .. .. .

*Fail Notes* | 21 CFR 110.37(e) *Handwashing facilities-adequate, convenient, and furnished with running water at a suitable temperature [No hand sink accessible inside of the processing area. Hand sink in area is covered by tools and other miscellaneous products. ]*  
21 CFR 110.37(e)(2) *Handwashing facilities-hand cleanser provided [No hand soap at the hand sink inside of processing room. ]*

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## SANITARY FACILITIES AND CONTROLS

Y   N   O   A   C   R

<i>Fail Notes</i>	21 CFR 110.37(e)(3)	<i>Handwashing facilities-hand drying aids</i> [No hand drying towels or aids in the hand sink area of the processing room. No paper towels inside of the employee restroom. ]
	21 CFR 110.37(e)(5)	<i>Handwashing facilities-Handwashing signs</i> [No hand washing sign available at the hand sink in processing room.]

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?      p    ..    ..    ..    ..    ..

## SANITARY OPERATIONS

Y   N   O   A   C   R

20. Is the facility kept clean and in good physical repair?      p    ..    ..    ..    ..    ..

21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?      p    ..    ..    ..    ..    ..

22. Are all areas maintained free of insects, rodents, birds and other pests?      ..    p    ..    ..    p    ..

<i>Fail Notes</i>	21 CFR 110.35(c)	<i>No pests allowed in any area of a food plant</i> [One live mouse found in the front of the establishment inside of an all purpose storage room. Two live mice moving on an open exposed trap behind the hot water heater. One live mouse climbing inside of a 1inch hole in the wall inside of processing area. According to the owner the pest control provider serviced the firm this morning and the inspectors verified. Per pest record, pest control only treated for roaches not mice. Approximately 500 plus apparent fresh mouse droppings found in all purpose storage room, in front processing staging area, and in back storage room and on top of product stored in back processing room. COS: Voluntarily closed. ]
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23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	21 CFR 110.35(d)	<i>Food contact surfaces-cleaning frequency</i> [Paddle mixer has dried food debris on the inside food contact surface. The plastic containers in the front processing area have dried food debris on them. The bread drying equipment has dried food debris on the food contact surface. ]
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24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?      p    ..    ..    ..    ..    ..

25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?      p    ..    ..    ..    ..    ..

## PROCESSES AND CONTROLS

Y   N   O   A   C   R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?      p    ..    ..    ..    ..    ..

27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?      p    ..    ..    ..    ..    ..

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?      p    ..    ..    ..    ..    ..

29. Are packaging processes and materials adequate to prevent contamination?      p    ..    ..    ..    ..    ..

30. Are only approved food and/or color additives used?      ..    ..    ..    p    ..    ..

31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?      ..    ..    ..    p    ..    ..

32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?      ..    ..    ..    p    ..    ..

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## PROCESSES AND CONTROLS

Y N O A C R

33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?

.. p .. .. p ..

Fail Notes	21 CFR 101.3(a)	Labeled with common name of the food [Enjera (sour dough based bread) has no common name on packaging. COS: labels provided and placed on product.]
	21 CFR 101.4(a)	Labeled with ingredients in descending order by predominance of weight [Enjera bread has no net weight declared on packaging. COS: labels provided and placed on product.]
	21 CFR 101.5(a)	Labeled with name and place of business of manufacturer, packer, or distributor [Enjera bread has no name of business or address. COS: labels provided and placed on product.]
	21 CFR 101.9(a)	Labeled with nutrition information [Enjera bread has no ingredient listing on the packaging. COS: labels provided and placed on product.]

34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?

p .. .. .. ..

35. Does firm have a HACCP Plan?

.. .. p .. .. ..

## PERSONNEL

Y N O A C R

36. Are personnel with sores, infections, etc., restricted from handling food products?

.. .. p .. .. ..

37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?

.. .. p .. .. ..

38. Do employees thoroughly wash hands as necessary?

.. .. p .. .. ..

39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?

.. .. p .. .. ..

## TRANSPORTATION PRACTICES

Y N O A C R

40. Are food delivery vehicles clean and in good repair?

.. .. p .. .. ..

41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?

.. .. p .. .. ..

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?

.. .. .. p .. ..

## EDUCATIONAL MATERIALS

The following educational materials were provided p

Materials Distributed	Education Title # 21	FDA Registration Handout
	FDA Handout	F.I.R.S.T. Handout
	FDA Handout	Reportable Food Registry

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA 63

## **Footnote 2**

### **Notes:**

Reach in freezer  
19F

## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 2/24/2015      **Business ID:** 119189FP

**Business:** ETHIO MART  
10922 N 63rd ST  
10922 N 63RD ST  
SHAWNEE, KS 66203

**Inspection:** 35001703

**Store ID:**

**Phone:** 9136312151

**Inspector:** KDA35

**Reason:** 06 FDA Contract

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/24/15	12:45 PM	02:45 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

### VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 35001703

Inspection Report Date 02/24/15

Establishment Name ETHIO MART

Physical Address 10922 N 63RD ST

City SHAWNEE

10922 N 63rd ST

Zip 66203

Additional Notes

Firm is not to re-open without inspector approval by re-inspection. Firm is to notify inspector when they are ready for re-inspection. No evidence of live or dead activity can be in establishment.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/24/2015      **Business ID:** 119189FP

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10922 N 63rd ST  
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SHAWNEE, KS 66203

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 35001703

Inspection Report Date 02/24/15

Establishment Name ETHIO MART

Physical Address 10922 N 63RD ST City SHAWNEE

10922 N 63rd ST Zip 66203

Additional Notes  
and Instructions

Follow to be scheduled for 10 days after re-opening inspection.